



Private Dining Room Menu

(Please pick one item from each group)

Entrée

Salt & pepper calamari, pickled cucumber & tomato salsa,
mesculin, chilli dressing (gf)

Beef carpaccio, roasted baby beetroot, balsamic,
horseradish, fried capers, parmesan (gf)

Prosciutto de Parma, buffalo mozzarella, rocket leaves, olive oil (gf)

Mushroom & mozzarella arancini, truffle mayonnaise (v)

Main Course

Prawn & lobster agnolotti, lemon butter sauce

Porchetta – roasted kipfler, onion salsa (onion, chilli,
mint, lime and tomato), chilli mayo

Funghi pizza – smoked mushrooms, roasted garlic, thyme, oregano (v)

Beef sirloin – 250g, Grainge Angus, 150 day grain fed,
kipfler potatoes & salad

To Share

Salad of rocket, pear, gorgonzola, candied walnuts, balsamic dressing (v, gf)

Dessert

Tiramisu

Gelato sundae – vanilla bean, chocolate, berry (v, gf available)

Vanilla bean panna cotta, berries (gf)

Sixty five dollars per person